



## **2007 DUNDEE HILLS SELECT PINOT NOIR**

Production: 339 cases  
Bottled: January 30th, 2009  
Release Date: March 2009  
Retail Price: \$45.00

*Jacques Tardy, Winemaker*

### *The Vintage*

The 2007 growing season began with bud break the first week of April which turned out being much wetter and cooler than normal. With May and June being dryer and warmer than average, bloom was right on time, starting mid June in the Willamette Valley, with some cool weather that did not limit the fruit set. The summer was dry and warm with a few very wet days with 1.5 inches of rain from July 17<sup>th</sup> to the 21<sup>st</sup>. Another half inch fell on August 19<sup>th</sup>, and the month finished warmer than average with veraison starting around the 24<sup>th</sup>. September ended up cooler with some very wet days- with 2.5 inches in two days on September 28<sup>th</sup> and 30<sup>th</sup>; the rain continued through October with an inch on the 2<sup>nd</sup> and 3<sup>rd</sup> with more to come... All of our fruit was hand picked, as ripe as could be under the circumstances.

The clusters were large with large berries swollen by the recent rainstorms.

### *The Vineyards*

The Dundee Hills soils are volcanic, with very deep Jory type soils, which drain well and retain plenty of water for the growing season. Three vineyards are represented in this Dundee Hills AVA Pinot noir:

La Colina Vineyard (28.57%)  
Bella Vida Vineyard (42.86%)  
Olson Estate Vineyard (28.57%)

### *The Cellar*

Harvested between September 28<sup>th</sup> and October 17<sup>th</sup>, this Pinot noir aged for 14 months in 21.43% new French oak, 50% one year old, and 28.57% neutral barrels. The barrels were racked in April and again in August when the blend was composed before returning to barrels for an additional 4 months before bottling.

### *The Wine*

The 2007 "Dundee Hills Select" aroma is forward, with a mix of dark cherries, cranberries and chocolate, followed by a deep "Dundee dust" earthiness and a faint herbal-animal note. The flavors display crisp acidity, a sweet mix of cherries with more red cherries showing at first, followed by dark cherries and some dark chocolate. The finish is long, rich and sweet, with more dark fruit, earthiness and rich floral-violet notes. The mouthfeel is rich and long. This wine has a good structure with sweet and round tannins.

### *Wine Data*

pH 3.79  
Total acidity (T.A.) 0.58gr/100ml  
Residual sugar (R.S.) 0.02gr/100ml  
Alcohol 13.3%

*"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"*